

Roll No.: .....

## END SEMESTER THEORY EXAMINATION OCT NOV-2021

<b>Program:</b>	<b>BHM</b>	<b>Year/Semester:</b>	<b>7<sup>th</sup> Semester</b>
<b>Course/Subject:</b>	<b>Bakery Management</b>	<b>Duration:</b>	<b>02:00 Hrs</b>
<b>Course/Subject Code:</b>	<b>07010715</b>	<b>Maximum Marks:</b>	<b>40</b>
		<b>Batch:</b>	<b>2016</b>

### **Instructions: -**

1. Write Your Roll No. on the Question Paper.
2. Candidate should ensure that they have been provided correct question paper. Complaint(s) in this regard, if any should be made within 15 minutes of the commencement of the exam. No complaint(s) will be entertained thereafter.
3. All Questions are compulsory. Marks are indicated against each question.
4. Illustrate your answer with diagram wherever required.

### **SECTION-A**

**(Very Short Answer Type Questions)**

**Note: All Questions are compulsory: -**

**[6X1=6]**

<b>S. No.</b>	<b>Question</b>	<b>Marks Allotted</b>
1	What is the purpose of fats in breads	1
2	What is the purpose of butter in cookies	1
3	Write the function of Sugar in bread making	1
4	How does yeast help in bread making	1
5	What is the difference between baking powder and baking soda	1
6	Write 3 types of pastries	1

### **SECTION-B**

**(Short Answer Type Questions)**

**Note: All Questions are compulsory: -**

**[3X2=6]**

<b>S. No.</b>	<b>Question</b>	<b>Marks Allotted</b>
7	Write 4 types of Indian Breads	2
8	What names of shortenings used in Bakery	2
9	How are brownies different from cake	2

**SECTION-C**  
**(Descriptive Answer Type Questions)**

**Note: All Questions are compulsory: -**

**[4X4=16]**

<b>S. No.</b>	<b>Question</b>	<b>Marks Allotted</b>
10	Write 4 types of cookies	4
11	Write 4 types of cake making procedure	4
12	Write down first 5 steps in bread making	4
13	Write method of preparing chocolate mousse	4

**SECTION-D**  
**(Long Answer Type Questions)**

**Note: All Questions are compulsory: -**

**[2X6=12]**

<b>S. No.</b>	<b>Question</b>	<b>Marks Allotted</b>
14	Write the function of eggs and flour in bread making	6
15	Write about bread faults or write the method of preparing garlic bread	6